

CELEBRATION MENU

THIS MENU IS SPECIALLY PREPARED BY CHEF, LAURENT LABEDE,
TO HELP YOU CELEBRATE YOUR SPECIAL OCCASION
(48 HOURS NOTICE IS REQUIRED).

WE ARE VERY VERSATILE...STARTERS CAN BE ORDERED INDIVIDUALLY,
HOWEVER MAIN COURSES & DESSERTS ARE FOR A
MINIMUM OF 4 PERSONS.

YOU CAN ALSO SELECT ONE ITEM ONLY FROM THIS MENU
TO COMPLEMENT OTHER DISHES FROM THE MAIN MENU.

LAURENT WOULD BE DELIGHTED TO DISCUSS YOUR INDIVIDUAL REQUIREMENTS OR ANY OTHER SPECIAL REQUESTS
WITH YOU.

STARTERS

ASSIETTE OF OYSTERS £15.00 (PP)

CRUSHED ICE WITH LEMON
OR
SPICY SALSA & PARMESAN GLAZE

SEARED GOOSE FOIE GRAS £15.00 (PP)

MARINATED GRAPES, TOASTED RAISIN BREAD, SAUTERNE REDUCTION

DRESSED WHOLE CRAB £6.95 (PP)

SERVED HOT OR COLD
MANGO & COCONUT SALSA

GLAZED LOBSTER THERMIDOR £25.00 (PP)

SERVED IN THE SHELL
RICH BRANDY & PARMESAN SAUCE

CHATEAUBRIAND £25.00 (PP)

COOKED TO YOUR PREFERENCE
GRATIN DAUPHINOISE POTATOES, MARKET VEGETABLES, DUO OF SAUCES

WHOLE FILLET OF BEEF WELLINGTON £25.00 (PP)

CRUSHED TRUFFLE POTATOES, MADEIRA JUS

CROWNED RACK OF LAMB £18.95 (PP)

BLACK PUDDING MASH, ROSEMARY JUS

WHOLE ROAST RIB OF BEEF ON THE BONE £17.95 (PP)

MARKET VEGETABLES, ROAST BABY POTATOES, RICH RED WINE JUS

WHOLE ROASTED LOIN OF AYRSHIRE LAMB £17.95 (PP)

BUTTER BEAN CASSEROLE, MINTED JUS

PROFITEROLE TOWER £21.95 (4 PERSONS)

WHIPPED CREAM CENTRE,
DARK BELGIAN CHOCOLATE SAUCE

BAKED ALASKA £19.95 (4 PERSONS)

FLAMBÉED AT THE TABLE
VANILLA ICE CREAM, VANILLA SPONGE, RASPBERRY COULIS